

鸾俦永结
Love to Infinity

RMB 1,888/位 person

套餐包含

3小时仪式 (场地待定)
大宴会厅婚礼晚宴
菜品丰富的中式或西式或私人订制菜单可供选择
三小时软饮, 果汁和本地啤酒畅饮(晚宴期间)
豪华汽泡酒香槟塔
婚礼宾客可享裸叶水疗中心优惠折扣
婚礼蛋糕塔
裸心堡团队订制新婚礼物
新人双方父母专享房间折扣

新郎新娘专享礼遇

新郎新娘婚宴试菜 (具体菜品将根据时令作部分调整)
享受一晚城堡婚房, 提供水果与香槟
消费满十万可享受入住结婚周年纪念日套房一晚
裸心谷内一小时浪漫马车服务
专享城堡英式下午茶
婚礼定制留言板
婚礼签到本
享用第二天房内香槟早餐或炮台楼早餐
裸叶水疗中心一小时免费双人按摩和双人脸部精油按摩

附加服务选项 (需支付额外费用)

上海或者杭州专车接送(优惠)
裸心谷与裸心堡之间专车接送服务
现场乐队演出(需要提前预订)
花卉装饰提供

免费服务

泊车服务
新人管家服务提供
多媒体设备支持

条款与细则

此套餐至少50人起订

Package includes

3-hours ceremony (venue to be confirmed)
Wedding banquet in our Great Hall
Banquet: choice of Chinese menu, Western menu, buffet, or custom menu
3-hours of unlimited soft drinks, juice and local beer or wine
Deluxe sparkling wine tower
Special spa discount for family and friends
Wedding cake
Wedding present from naked Castle team
Special room discounts for parents of bride and groom

Package inclusions for bride and groom

Complimentary menu tasting for bride & groom (part of the menu)
1 night in Castle room includes welcome fruit basket & champagne
Complimentary first anniversary stay (weekday in Castle room with minimum spending RMB100,000)
1 hour horse carriage service at naked Stables
Exclusive English afternoon tea in Castle
Customized guest book
Signature naked guest registration book
Champagne breakfast in room the following morning or in our Paotai Lou restaurant
1-hour couples massage in naked Leaf Spa + couple facial

Add on services (additional fees apply)

Guest transportation from Shanghai or Hangzhou (inquire about discounts)
Transportation service between naked Stables and naked Castle
Live band performance (advance booking required)
Floral decoration

Complimentary service

Parking
Dedicated naked wedding host for the wedding couple
Personal AV support

Terms & Conditions

50 people minimum for booking the package

中式套餐 A
Chinese set A

十全十美 (裸心精美拾位碟)
naked Selection of Ten Treasure Appetizers

龙凤呈祥 (上汤菌皇浸大龙虾)
Stewed Lobster with Mushrooms in Chicken Soup

锦绣山河 (滋补清炖老鸡汤)
Double Boiled Old Chicken with Chinese Herbal Soup

年年有余 (广式游水东星斑)
Steamed Eastern Star Grouper with Soy Sauce

牛气冲天 (火龙彩椒和牛粒)
Wok-fried Wagyu Beef with Assorted Peppers

大吉大利 (花雕陈皮大连鲍)
Steamed Abalone with Orange Peel and Hua Diao Wine

比翼双飞 (酱皇碧绿爆双脆)
Stir-fried Shrimp Meat and Squid with Asparagus

一生一世 (美国岩米辽参)(位上)
Braised Sea Cucumber with Rice (Person)

喜气洋洋 (脆瓜云耳炒山药)
Fried Yam with Black Fungus and Zucchini

团团圆圆 (番茄土豆煮海蟹)
Boiled Crab with Tomato and Potato

春色满园 (裸心农场有机蔬)
Fried naked Farm Organic Vegetable

万金万两 (鲍汁海鲜捞饭)
Rice with Seafood in Abalone Sauce

城堡水果甜点之恋
Dessert Combination & Fresh Fruit Platter

中式圆桌每桌人民币18880元，以上价格均需加收10%的服务费。
所有价格及服务费总值需另加收6%增值税税金 (每桌十位)
RMB18,880 per table of 10 persons, all prices are subject to 10% service charge,
all prices & service charge are subject to additional 6% VAT.

中式套餐 B
Chinese set B

十全十美 (裸心精美拾位碟)
naked Selection of Ten Treasure Appetizers

鸿基永固 (创意奥洲龙虾三步曲)
Lobster Salad, Fried Lobster with Pepper and Salt, Spicy Lobster

锦绣山河 (火腩神仙老鸭煲)
Stewed Duck with Dried Bamboo Shoots in Clay Pot

鱼跃龙门 (深海游水东星斑)
Steamed Eastern Star Grouper with Soy Sauce

刻骨铭心 (红酒香煎雪龙粒)
Pan-fried Beef with Red Wine Sauce

天长地久 (功夫茶皇美极鳗)
Fried Eel with Tea and Soy Sauce

富度春秋 (鲍汁扒罗汉上素)
Asparagus Mushroom Soup in winter Melon

三生三世 (鲍汁辽参扣鲜鲍) (位上)
Braised Sea Cucumber and Abalone in Abalone Sauce (Person)

甜甜蜜蜜 (甜酸凤梨遇排条)
Sweet and Sour Ribs with Pineapples

喜气洋洋 (新派避风塘焗蟹)
Wok-fried Crab with Garlic

春色满园 (裸心农场有机蔬)
Fried naked Farm Organic Vegetable

永浴爱河 (榨菜金菇煨伊面)
Braised Noodles with Preserved Vegetable and Mushrooms

城堡水果甜点之恋
Dessert Combination & Fresh Fruit Platter

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西式套餐
Western Set A

头盘 Appetizer

意式双色果醋鱼籽配帕尔玛火腿
Italian Two-color Fish Roe with Fruit Vinegar with Parma Ham

汤 Soup

玉米慕斯龙虾汤
Lobster Soup with Corn Mousse

副菜 Side Dish

香烤法国蓝龙虾配日本北海道带子
Grilled French Blue Lobster with Hokkaido Scallop
蓝龙虾, 北海道带子, 牛油果酱, 甜菜苗
Blue Lobster, Hokkaido Scallop, Guacamole, Beet Seedlings

主菜 Main Dish

干式熟成澳洲纯血和牛m9牛柳
Dry-aged Australian Wagyu Beef Tenderloin (M9)
M9牛柳, 意大利节瓜, 宝塔菜, 牛骨汁
Beef Tenderloin (M9), Italian Zucchini, Pagodas, Beef Bone Sauce

甜品 Dessert

心形伯爵红茶巧克力蛋糕
Heart-shaped Earl Grey Black Tea Chocolate Cake

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西式套餐
Western Set B

头盘 Appetizer

西班牙伊比利亚火腿配牛油果三文鱼卵
Spanish Iberian Ham with Salmon Roe with Avocado

汤 Soup

南瓜浓汤配意式蟹肉饺子杏仁片
Pumpkin Soup with Crab Meat Dumplings and Almond Slices

副菜 Side Dish

香煎大西洋三文鱼柳配烟熏番茄橄榄酱墨鱼脆网
Pan-fried Atlantic Salmon Fillet with Smoky Tomato and
Olive Sauce Cuttlefish Crisp Net

主菜 Main Dish

低温澳洲和牛M9牛柳配牛肝菌，奶豆泥，牛肉汁
Low-temperature Australian Wagyu Beef Tenderloin (M9) with Porcini Mushrooms,
Milk Bean Paste, Beef Gravy

甜品 Dessert

君度柳橙异域香草慕斯
Cointreau Orange Exotic Vanilla Mousse

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自助餐 A Buffet A

冰镇海鲜

蟹
大虾
青口
阿拉斯加蟹脚
扇贝
海螺

Seafood on Ice

Crab
Prawn
Mussel
Alaska Crab
Scallop
Conch

配料

腌姜
日本芥末
柠檬角
鸡尾汁
红辣椒仔
绿辣椒仔
美极辣椒酱
酱油
HP 烧烤酱

Condiments

Ginger Pickle
Wasabi
Lemon Wedge
Cocktail Sauce
Red Tabasco
Green Tabasco
Tomato Chili
Soy Sauce
Hp Sauce

冷餐

香煎金枪鱼配芥末蛋
黄酱
巴马火腿配哈密瓜
烟鸡肉沙律
香辣鱿鱼沙律

Cold

Pan-seared Tuna with Wasabi
Mayonnaise
Parma Ham With Honey Dew Melon
Smoked Chicken Salad
Spicy Squid Salad

中式凉菜

白切口水鸡
养生黑木耳
卤水拼盘
宁波烤菜

Chinese Cold Dish

Poached Chicken Sichuan Style
BlackFungus Salad
Marinated Meat Combination
Roasted Mixed Vegetables

沙拉吧

混合生菜
樱桃蕃茄, 黄瓜, 彩椒
凯撒汁, 千岛汁
法式油醋汁
帕玛森芝士, 脆咸肉, 面包丁
风干蕃茄, 杏脯, 松仁, 花生

Salad Bar

Mixed Lettuce
Cherry Tomato, Cucumber, Bell
Pepper Caesar Dressing, Thousand
Island Dressing French Vinaigrette
Parmesan Cheese, Crispy Bacon,
Croutons Sun Dried Tomato, Apricot,
Pine Nuts, Peanut

芝士

精选国际乳酪配果脯

Cheeses

Selection of International Cheese
with Dried Fruit

汤

海鲜奶油浓汤
沙参玉竹煲猪展汤

Soup

Seafood Chowder
Chinese Herbal Pigtail Soup

面包

软包, 燕麦包,
黑麦面包
黄油及植物黄油

Bakery

Soft Roll, Oatmeal Roll, Dark Rye
Bread
Butter and Margarine

展示台

烤羊腿

Carving Station

Boneless Leg of Lamb

什锦刺身

吞拿鱼
三文鱼
鲷鱼
希鲮鱼

Assorted Sashimi

Tuna
Salmon
Red Snapper
Rare Dace

配料

酱油
腌姜
日本芥末
柠檬角

Condiments

Soy Sauce
Ginger Pickle
Wasabi
Lemon Wedge

西式

红酒焖鸡
扒羊排配意式烩蔬菜
泰式红咖喱海鲜
洋葱炒土豆片

Western

Braised Chicken in Cabernet and Root
Vegetable
Grilled Lamb Chop with Ratatouille
Red Curry Seafood
Potato Lyonnaise

中式

黑椒牛仔骨
姜葱炒肉蟹
西兰花酱爆墨鱼花
蒸海鲈鱼
海鲜炒河粉
扬州炒饭

Chinese

Beef Rib with Black Pepper
Wok-Fried Crab with Ginger and
Spring Onion
Sautéed Broccoli with Squid
Steamed Seabass
Fried Rice Noodles with Seafood
Yangzhou Fried Rice

甜品

树莓果味爽
威廉梨薄脆杯
咖啡蛋糕
布朗尼芝士蛋糕
菠萝椰子蛋糕
白巧克力绿茶蛋糕
沙架蛋糕
黄梅果杏仁塔
香奶油布丁配香草汁
时令水果

Dessert

Raspberry Pulp Shooters
Pear Croquantine Varrines
Espresso Bar
Brownies Cheese Cake
Pina Colado
Invoire Chocolate Green Tea Dome
Sacher
Apricote Almond Tart
Bread Butter Pudding with Vanilla
Sauce
Seasonal Sliced Fruit

现磨咖啡和茶

雪碧和可乐

Freshly Brewed Coffee and Tea
Sprite and Coke

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自助餐 B Buffet B

冰镇海鲜

蟹
大虾
青口
阿拉斯加蟹脚
扇贝
海螺

Seafood on Ice

Crab
Prawn
Mussel
Alaska Crab
Callop
Conch

配料

腌姜
日本芥末
柠檬角
鸡尾汁
红辣椒仔
绿辣椒仔
美极辣椒酱
酱油
HP 烧烤酱

Condiments

Ginger Pickle
Wasabi
Lemon Wedge
Cocktail Sauce
Red Tabasco
Green Tabasco
Tomato Chili
Soy Sauce
Hp Sauce

冷餐

烟熏鲑鱼
鲑鱼日式冷面
泰式牛肉沙拉
海鲜意面沙拉

Cold

Smoked Salmon
Cold Soba Noodles with Marinated Salmon
Beef Salad Thai Style
Seafood and Pasta Salad

中式凉菜

炆拌万年青
四川怪味鸡
蒜泥黄瓜
卤水牛展和芦笋

Chinese Cold Dish

Marinated Kelp
Sichuan Spicy Chicken
Marinated Cucumber with Garlic
Chinese Marinated Beef Shin and Asparagus

沙拉吧

混合生菜
樱桃蕃茄, 黄瓜, 彩椒
凯撒汁, 千岛汁
法式油醋汁
帕玛森芝士, 脆咸肉, 面包丁
风干蕃茄, 杏脯, 松仁, 花生

Salad Bar

Mixed Lettuce
Cherry Tomato, Cucumber, Bell Pepper
Caesar Dressing, Thousand Island Dressing
French Vinaigrette
Parmesan Cheese, Crispy Bacon, Croutons
Sun Dried Tomato, Apricot, Pine Nuts, Peanut

芝士

精选国际乳酪配果脯

Cheeses

Selection of International Cheese with Dried Fruit

汤

意式蔬菜汤
胡椒萝卜猪肚汤

Soup

Minestrone Soup
Pork Tripe with Carrot Soup

面包

软包, 燕麦包, 黑麦面包
黄油及植物黄油

Bakery

Soft Roll, Oatmeal Roll,
Dark Rye Bread
Butter and Margarine

展示台

香烤烤带骨牛眼肉配
红酒汁和芥末

Carving Station

Roast Beef Prime Rib with Red
Wine Sauce and Dijon Mustard

什锦刺身

吞拿鱼
三文鱼
鲷鱼
希鲮鱼

Assorted Sashimi

Tuna
Salmon
Red Snapper
Rare Dace

配料

酱油
腌姜
日本芥末
柠檬角

Condiments

Soy Sauce
Ginger Pickle
Wasabi
Lemon Wedge

西式

芥菜羊腿迷迭香汁
香料烤鲈鱼
奶油洋葱
红酒烩鸡
迷迭香烤土豆角
土豆苹果焗牛肉

Western

Mustard Grilled Leg of Lamb with
Rosemary Jus Blackened Sea Bass on
Creamed Onions
Braised Red Wine Chicken
Roasted Potato Wedges with Rosemary
Braised Pork With Potato and Apple

中式

柱候金钱牛肚
香烤脆皮鸡
西兰花炒虾仁
干炒牛河
海鲜炒饭

Chinese

Braised Ox-Tripe with Chu-Hou
Sauce Roasted Crispy Chicken
Wok Fried Broccoli with Prawns
Meat Char Kway Teow
Seafood Fried Rice

甜品

巧克力奶油杯
山核桃派
浓咖啡蛋糕
芒果蛋白饼
酸樱桃派
柠檬芝士蛋糕
黑森林蛋糕
法式奶油炖蛋
杏仁樽子亿可来
时令水果

Dessert

Chocolate Pot De Cream
Pecan Pie
Espresso Bar
Mango Pavlova
Sour Cherry Clafoutis
Lemon Cheese Cake
Black Forest Gateau
Cream Brulee
Praline Éclair
Seasonal Sliced Fruit

现磨咖啡和茶
雪碧和可乐

Freshly Brewed Coffee and
Tea Sprite and Coke

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